

JOSEPHINE

BRASSERIE & BAR

HORS D'OEUVRES

WAGYU STEAK TARTARE* <i>capers, cornichons, shallots, quail egg, gaufrettes</i>	18
ONION SOUP GRATINEE <i>beef broth, garlic crouton, three cheese blend</i>	14
BUTTERNUT SQUASH SOUP <i>spiced pepitas, creme fraiche</i>	12
ESCARGOT <i>pernod, maitre d'butter, baguette</i>	14
MACARONI GRATIN <i>gruyere, parmesan, mornay</i> ADD BACON 3.00 / ADD TRUFFLES 15.00	13
PÂTÉ DE CAMPAGNE <i>cornichons, grain mustard, frisee, rustic bread</i>	15
PAN SEARED SWEETBREADS <i>fried oyster mushrooms, parsnip purée, sauce madeira, frisee</i>	16
RATATOUILLE <i>sauce tomate, parmesan</i>	13
FOIE GRAS MOUSSE <i>red wine cassis, cognac, brioche</i>	16
BEETS, BURRATA, & BALSAMIC <i>pickled gala apple, blood & cara cara orange, hazelnuts, truffle, pomegranate molasses</i>	18

FROMAGE

CHEF'S DAILY SELECTION

THREE CHEESES	21
FIVE CHEESES	30
SEVEN CHEESES	39

LES SALADES

NIÇOISE <i>tuna confit, bibb lettuce, haricot vert, asparagus, marinated potatoes & tomatoes, radish, cucumber, boquerons, hard egg, banyuls-moscato vinaigrette</i>	24
LYONNAISE <i>frisee, lardons, potatoes, duck confit, poached egg,* warm bacon vinaigrette</i>	17
SALADE JOSEPHINE <i>mixed greens, tomatoes, cucumbers, dried cranberries, goat cheese duo, croutons, sherry vinaigrette</i>	15

ADD TO ANY SALAD
 BAVETTE STEAK* 14 / SALMON* 12
 CHICKEN 10 / SHRIMP 12

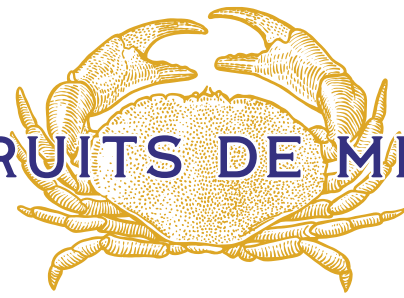
JOSEPHINE

EXECUTIVE CHEF MATTHEW COCKRELL
 GENERAL MANAGER LEONARD AUGUST HOWELL

PLEASE INQUIRE FOR PRIVATE PARTIES FOLLOW ALONG @JOSEPHINEOLDTOWN
 BRAVO ET MERCI DE NOUS REJOINDRE, AMIS!

*THIS ITEM MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED EGGS, BEEF, LAMB, POULTRY, MILK PRODUCTS, PORK, SEAFOOD OR SHELLFISH MAY INCREASE YOUR CHANCES OF FOODBORNE ILLNESS.

FRUITS DE MER



LE JOSEPHINE

95

6 Each Oysters, Clams & Shrimp, 6 Mussels, Half Lobster, Snow Crab, Scallops, Crab Louie

LE GRAND PLATEAU

195

12 Each Oysters, Clams & Shrimp, 18 Mussels, Whole Lobster, Snow Crab, Scallops, Crab Louie, Crayfish Louie

OYSTERS* <i>half dozen</i>	22	CLAMS* <i>half dozen</i>	14
CHILLED HALF LOBSTER <i>rouille</i>	26	SHRIMP COCKTAIL <i>half dozen</i>	24

LES ENTREES

TROUT AMANDINE <i>haricot vert, nage, sauce meunière amandine</i>	29
BOEUF BOURGUIGNON <i>lardons, mushrooms, carrots, pearl onions, pommes purée</i>	38
WAGYU STEAK FRITES* <i>bavette, maître'd butter</i>	35
STRIP AU POIVRE* <i>garlic spinach, green peppercorn sauce</i>	42
MOULES FRITES MARINIERE <i>fennel, shallots, garlic, pernod, fumet</i>	26
DUCK CONFIT <i>english pea spaetzle, carrots, pomme pave, pickled mustard seeds, duck gastrique</i>	28
BURGER JOSEPHINE* <i>house blend, pickled red onions, bacon & onion jam, burger sauce, havarti, olive oil bun</i>	18
SEARED SALMON* <i>marinated tomatoes, english peas, baby corn, sorrel cream</i>	28
GNOCCHI PARISIENNE <i>asparagus, patty pan squash, snap peas, favas, marinated tomatoes, green onion soubise, sauce verte, grana padano</i>	24
POULET ROTI <i>pommes purée, thyme, rosemary, jus de poulet</i>	27
SEARED RED DRUM <i>tomato concasse, eggplant, olives, herbs de provence, squid ink beurre blanc</i>	30

GARNITURE

FRITES	7
GARLIC SPINACH	9
SAUTEED MUSHROOMS	9
POMMES PURÉE	8
HARICOT VERT	9

MANGEZ BIEN • RIEZ SOUVENT • AIMEZ BEAUCOUP

COCKTAILS

APERITIFS

HEMINGWAY'S KIR ROYALE 12
Mt Defiance Cassis, Ginger, Absinthe, Sparkling Wine

THE LIGHTER SIDE OF A 75 12
Cap Corse Blanc, Lemon, Sparkling Wine

ALPINE AIRMAIL 12
Stone Fruit Infused Don Q Rum, Peach, Genepy, Lime, Sparkling Wine

CLASSIC & CLASSICALLY INSPIRED

SWEATER SEASON 14
French Gin, Aperol, Spiced Pear, Lemon

AMERICAN BEAUTY 14
Cognac, Pomegranate, Creme de Menthe, Red Wine, Citrus

VIEUX CARRE 14
Cognac & Rye, Sweet Vermouth, Benedictine and 2 Bitters

JOSEPHINE OLD FASHIONED 14
Bonded Bourbon, Demerara, French China China Bitter, Angostura

EARTHEN HERBS & FLOWERS 14
Sage Infused Banhez Mezcal, Cappelletti Americano Rosato, St. Germain, Cap Corse Blanc

OPULENT

RAMOS GIN FIZZ 25
The Souffle Of Cocktails, Please Allow Extra Time For Preparation

MARTINI SERVICE 33
Served Large & Cold with Garniture & Sidecar of Chilled Martini On Ice

◆◆◆◆ OUR MARTINI SERVICE IS CUSTOM! ◆◆◆◆
CHOOSE ONE OF THE FOLLOWING

THE CLASSIC DIRTY
Tito's, House Olive Brine, Castelvetroano Olives

THE 50:50
Beefeater Gin, Dolin Dry Vermouth, Orange Bitters

THE CAVIAR MARTINI 35
Caviar Infused Grey Goose, A Splash Of French Dry Vermouth, Saline, Caviar Potato Chip

LES BIÈRES

• DRAFT •

BLUEJACKET SELF PORTRAIT
German Pilsner - DC - 5.0%
Becher - 16 oz.

THE VEIL MASTER SHREDDER
Hazy IPA - VA - 5.5%
Becher - 16 oz.

CONISTON BLUEBIRD
Ordinary Bitter - ENG - 3.6%
Becher - 16 oz.

ST. BERNARDUS WIT
Witbier - BEL - 5.5%
Tulip - 13 oz.

AU BARON, CUVÉE DES JONQUILLES
Saison - FRA - 7.0%
Tulip - 13 oz.

RODENBACH CLASSIC
Flanders Red Ale - BEL - 5.2%
Snifter - 13 oz.

• BOTTLES •

THIRIEZ EXTRA 12
Saison - FRA - 4.5% - 11.2 oz

WESTMALLE TRAPPIST TRIPEL 14
Tripel - BEL - 9.5% - 11.2 oz

TILQUIN OUDE GUEUZE 25
Gueuze Lambic - BEL - 7.0% 12.7 oz.

3 FONTEINEN OUDE KRIEK 25
Fruit Lambic - BEL - 6.0% - 12.7 oz.

AVAL GOLD 9
French Cider - FRA - 6.0% - 12 oz.

ETIENNE DUPONT BOUCHÉ BRUT DU NORMANDIE 30
Cider - FRA - 5.5% - 25.4 oz

ERIC BORDELET POIRE 35
Pear Cider - FRA - 5.0% - 25.4 oz

BROOKLYN SPECIAL EFFECTS 6
Pilsner / Non-Alcoholic

LES VINS

• LES BULLES •

3oz / 5oz

SALASAR, CARTE AZUR, CRÉMANT DE LIMOUX BRUT 7 / 12
Chenin Blanc, Pinot Noir - Limoux, France, NV

SCHOENHEITZ, CRÉMANT D'ALSACE 9 / 15
Pinot Auxerrois, Pinot Blanc - Alsace, NV

VICTORINE DE CHASTENAY, CRÉMANT DE BOURGOGNE 10 / 17
Pinot Noir, Gamay, Aligoté, Chardonnay - Burgundy, NV

VINCENT CAREME, "CUVÉE T" VOUVRAY BRUT 11 / 18
Chenin Blanc - Loire Valley, NV

KLEPKA SAUSSE CHAMPAGNE, "PREAMBULLE" GRAND CRU 16 / 27
Chardonnay - Oger, Côte De Blancs, NV

CHARLES ORBAN, CARTE NOIRE CHAMPAGNE BRUT 17 / 28
Pinot Noir - Marne Valley, NV

CHAMPAGNE MOUTARD PÈRE ET FILS, RESERVE BRUT 15 / 25
Chardonnay - Buxeuil NV

PAUL BUISSÉ, CRÉMANT DE LOIRE ROSÉ 8 / 14
Pinot Noir, Cabernet Franc - Pineau D'Aunis, Loire Valley, NV

LOUIS DUMONT, CHAMPAGNE ROSÉ 15 / 25
Pinot Noir - Epernay, NV

PATRICK BOTTEX, "LA CUEILLE" BUGEY CERDON ROSÉ 11 / 18
Gamay, Poulsard - Savoie, NV

• BLANC •

LES EQUILIBRISTES, PICPOUL DE PINET Picpoul - Languedoc 2020 14

CHÂTEAU GUIPIÈRE, "LA GRANGE" MUSCADET 12
Melon de Bourgogne - Loire Valley 2020

LAUVERJAT, "MOULIN DES VRILLÈRES" SANCERRE 18
Sauvignon Blanc - Loire Valley 2022

CHÂTEAU GRAND JEAN, ENTRE DEUX MERS 13
Sauvignon Blanc, Semillon - Bordeaux 2020

JEAN-LUC MADER Riesling - Alsace 2020 16

DOMAINE BOUTET SAULNIER, VOUVRAY SEC 13
Chenin Blanc - Loire Valley 2021

DOMAINE DU COLOMBIER, CHABLIS 17
Chardonnay - Burgundy 2020

DOMAINE FICHET, MACON-VILLAGES, 14
Chardonnay - Burgundy 2022

• ROSÉ •

PIGOUDET 'PREMIERE' ROSÉ Provence, 2021 14

YVES CUILLERON, 'SYBEL' COLLINES RHODANIENNES ROSÉ 13
Syrah, Rhone Valley, 2021

• ROUGE •

DOMAINE CHAVRIER, "A-CHENE" BEAUJOLAIS VILLAGE 13
Gamay - Beaujolais 2020

DOMAINE PILLOT, BOURGOGNE ROUGE 15
Pinot Noir - Burgundy 2021

DOMAINE BENJAMIN TALLANDIER, CHILLED RED 14
Grenache Cinsault - Minervois 2021

CHÂTEAU FAMAËY, "CUVÉE S" 15
Malbec - Cahors 2020

DOMAINE BROUCOURT, CHINON VIEILLES VIGNES 14
Cabernet Franc - Loire Valley 2020

DOMAINE LA LIGIÈRE, LES COSTEBELLES CÔTES DU RHÔNE 12
Grenache, Syrah - Rhône Valley 2020

CHÂTEAU DES ANTONINS, BORDEAUX SUPERIEUR 12
Cabernet Sauvignon, Merlot, Cabernet Franc - Bordeaux 2019

CHÂTEAU FALFAS, CÔTES DE BOURG, 18
Merlot / Cabernet Sauvignon, Bordeaux 2016

LEAU FAIT PLEURER • LE VIN FAIT CHANTER